

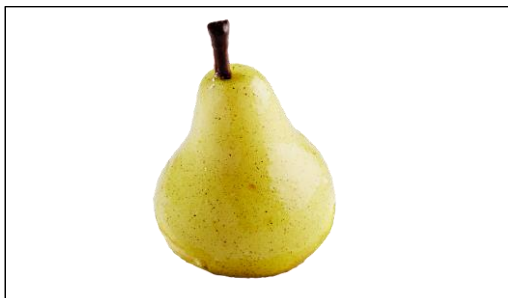
PEAR CARAMEL 560 g

Product family :
Product name :
Product description :

Individual iced speciality	
PEAR CARAMEL	
Individual iced speciality composed of a pear sorbet 75,9%, salted butter caramel with salt of Guérande ice cream 13% pear coating 10,7%, and dark chocolate decor	
Volume (L) : Net weight (kg) :	0.800 L 0.560 kg
Detailed volume : Detailed net weight :	8 x 100ML 8 X 70G

Update date : 24/11/2020 VIF code : V090293 Sheet status : Completed sheet

Product picture :



Manufactured in France by : ERHARD PATISSIER GLACIER
7 rue du Stade
68290 Masevaux
Tél. : +33 (0)3 89 38 07 50
Email : contact@erhard-desserts.com

Packer code : EMB 68201A
Customs tariff number : 21050010
Best before end (months) : 24

Ingredients :

pear puree 45%, sugar, water, pasteurized whole MILK, dehydrated glucose syrup, salted butter caramel 2,9% (glucose syrup, sugar, BUTTER 0,3%, water, CREAM, salt of Guérande 0,03%), glucose-fructose syrup, pasteurized CREAM, crystallized inverted sugar syrup, moistening : glycerol, LACTOSE and MILK proteins, dark chocolate decor 0,4% (cocoa paste, sugar, cocoa butter, emulsifier : SOYA lecithin, natural vanilla flavouring), lemon juice, stabilizers : locust bean gum - guar gum, MILK proteins, dextrose, YOLK, thickeners : pectins, acidity correctors : citric acid - sodium citrates, colouring agent : plain caramel, emulsifier : mono- and diglycerides of fatty acids, concentrate (apple, safflower, spirulina and lemon), vanilla pod exhausted powder, salt of Guérande 0,01%, antioxydant : ascorbic acid.
May contain traces of GLUTEN, PEANUTS and NUTS.
The information in capital letters are for intolerant or allergic people.

Bacteriological control in conformity with the European regulation 2073/2005. The products made in our factories are not subjected to GMO labelling within the meaning of the European regulations 1829/2003 and 1830/2003 and did not undergo ionizing treatment (European directive n°92/2 of the 22/02/1999). This declaration is based on the elements communicated by our raw material suppliers.

Allergens :

Type of allergen	P/CC/A
(P : Presence / CC : Cross contamination / A : Absence)	
Milk and products thereof	P
Cereals containing gluten	CC
Soybeans and products thereof	P
Eggs and products thereof	P
Peanuts and products thereof	CC
Nuts	CC
Sesame seeds and products thereof	A
Celery and products thereof	A
Mustard and products thereof	A
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ²	A
Lupin and products thereof	A
Shellfish and products thereof	A
Molluscs and products thereof	A
Fish and products thereof	A

Average nutritional values :

	Per 100g
Energy	702 kJ 166 kcal
Fat	1.8 g
Of which saturates	1.0 g
Carbohydrate	27 g
Of which sugars	24 g
Fibre	1.7 g
Protein	0.7 g
Salt	0.08 g

Storage :

Keep at -18°C in a freezer***.
Best before end : see the side of the packaging.
NEVER REFREEZE A PRODUCT THAT HAS BEEN THAWED.

Sales unit packaging :

x Thermoformed socle + neutral pack

Consumer information :

Take out of the freezer a few minutes before serving.

Number of languages on the pack :

Other (see hereafter)
French - English

Palettization :

Sales unit/box	1
Boxes/layer	11
Layers/pallet	22
Boxes/pallet	242
Sales unit/pallet	242

	Piece	Sales unit	Box	Pallet
Length (± 0.5 cm)	5.80 cm	37.30 cm	37.30 cm	120 cm
Width (± 0.5 cm)	5.80 cm	21.00 cm	21.00 cm	80 cm
Height (± 0.5 cm)	7.00 cm	8.40 cm	8.40 cm	200 cm
Net weight (kg)	0.070 kg	0.560 kg	0.560 kg	135.520 kg
Gross weight (kg)		0.733 kg	0.733 kg	197.386 kg

EAN 13 - sales unit

3428420009514

EAN 14 - box

13428420009511

EAN 128 - pallet

23428420009518